

**Amendment to the claims:**

The listing of claims will replace all prior versions and listings of claims in the application.

1. (Currently amended) A method of facilitating ~~the removal~~ detachment of meat from the shell of a ~~crustacean shellfish selected from the group consisting of~~ lobster, crab and shrimp, said method comprising:

exposing the ~~crustacean shellfish~~ lobster to pressure of from 25,000 psi to 50,000 psi for a period of from 15 seconds to 180 seconds at a temperature of between 0°C and 30°C. ~~time sufficient to effect detachment of the meat from the shell.~~

2. (Currently amended) The method of claim 1, wherein the pressure is at least about 25,000 30,000 psi.

3. (Cancelled)

4. (Cancelled)

5. (Currently amended) The method of claim 1, wherein the pressure is maintained for a period of at least about 30, 45, 60, 75, 90, 105, 120, 135, 150, 165 or 180 seconds.

6. (Cancelled)

7. (Cancelled)

8. (Previously presented) The method of claim 1, wherein said pressure is hydrostatic pressure.

9. (Cancelled)

10. (Currently amended) The method of claim 1, wherein ~~said crustacean shellfish~~ the lobster is not exposed to heat treatment or chemical or enzymatic treatment before, during or after said exposing to pressure.

11. (Cancelled)

12. (Cancelled)
13. (Currently amended) The method of claim ~~12~~ 1, wherein the total yield of lobster meat (total weight of claw, tail and leg meat/total green weight of lobster) is at least about 29%.
14. (Cancelled)
15. (Currently amended) A seafood product comprising the meat of a ~~erustacean shellfish selected from the group consisting of~~ lobster, ~~crab and shrimp~~, which ~~erustacean shellfish~~ lobster has been subjected to the method of claim 1 to facilitate ~~removal~~ detachment of meat from the shell of said ~~erustacean shellfish~~ lobster.
16. (Cancelled)
17. (Cancelled)
18. (Cancelled)
19. (Currently amended) A seafood product comprising the meat of a ~~erustacean shellfish selected from the group consisting of~~ lobster, ~~crab and shrimp~~, which meat is uncooked and has not been subjected to enzymatic or chemical treatment to effect ~~removal~~ detachment of the shell of the ~~erustacean shellfish~~ lobster.
20. (Cancelled)
21. (Cancelled)
22. (Currently amended) The seafood product of claim ~~21~~ 19, comprising the meat of a lobster claw with the shell removed, the meat having a yield of at least about 54% (weight claw meat/weight of claw in shell).
23. (Currently amended) The seafood product of claim ~~21~~ 19, comprising the meat of a lobster tail with the shell removed, the meat having a yield of at least about 61% (weight tail meat/weight of tail in shell).
24. (Currently amended) The seafood product of claim ~~21~~ 19, comprising the meat of a lobster leg with the shell removed, the meat having a yield of at least about 49% (weight leg meat/weight of leg in shell).

25. (Cancelled)

26. (Currently amended) The seafood product of claim 15, wherein the meat is released detached from the shell in a substantially intact state, without mincing or flaking.

27. (New) The seafood product of claim 15, comprising the meat of a whole lobster with the shell detached.